



*cara price*

## ARGENTINE CHICKEN

### INGREDIENTS

- 4 large, chicken breast {bone-in, skin-on}
- 1/3 cup olive oil
- 2 tablespoons ghee, melted
- 1/4 cup fresh oregano leaves, chopped
- 1 tablespoon coconut sugar
- 1 -1/2 teaspoons salt
- 1 teaspoon of each: saffron threads, chili powder, smoked paprika & black pepper
- 1/2 teaspoon allspice
- 1/4 teaspoon of each: garlic powder, onion powder & dry ground mustard
- 1/2 cup chicken broth

optional: chimichurri sauce

### DIRECTIONS

preheat the oven to 425°.

place olive oil & melted ghee into a small mixing bowl. whisk chopped oregano & all dried seasonings together with oil & ghee.

place chicken breasts in a large baking dish. make a small pocket between the skin & the meat & place 1 tablespoon of seasoning mixture into each pocket. massage the outside of the skin of the chicken so that the seasoning spreads evenly between the skin & the meat. then equally divide remaining seasoned oil over all chicken breasts & rub all over the outside of each piece of chicken.

pour chicken broth into the bottom of the pan. cover & bake 55-60 min. remove cover & bake an additional 5 minutes. internal temperature of chicken should read 165°.

let chicken rest 5 minutes & then enjoy!